

ABSTRACT

5 Acidic protein foods employing pectin which has been
low-molecularized to a viscosity of no greater than 150
mPa.s as a stabilizer for the acidic protein foods,
wherein the pectin is added at greater than 0.4 wt% to
the acidic protein foods. It is possible to achieve a
wider stable pH range and improvement in palatable
texture due to lower viscosity of the products.